

CLAIMS

1. A process for preparation of a free-flowing granular sugar ingredient suitable for forming compressed confections, comprising:

feeding granulated sucrose and a solution of corn syrup to a screw-fed mixer wherein they are mixed to provide a uniform wet mixture of the sucrose coated with the corn syrup, wherein the corn syrup is employed in an amount within the range of from about 3 to 8% by weight, the solids content of the corn syrup solution is from about 55 to about 75% and the sucrose is employed in an amount within the range of from about 90 to 96% by weight;

discharging the wet mixture to a sieve means to break up lumps; and
recovering granules of sucrose bound together by corn syrup solids.

2. A process according to claim 1, the moisture is at a level to a level of less than about 3% by weight upon discharge from the mixer, and the moisture is reduced to a final level of less than about 1%.

3. A process according to claim 1, wherein the sucrose has a grind size of about 6X or finer and the corn syrup solids content of the corn syrup solution is from about 59 to about 64% upon entering the mixer.

4. A process according to claim 1, wherein from 40 to 80% of the granules in the final product will pass through a 10 mesh screen and be retained on a 60 mesh screen.

5. A process for preparation of a free-flowing granular sugar ingredient suitable for forming compressed confections, comprising:

feeding granulated sucrose and a solution of corn syrup to a screw-fed mixer wherein they are mixed to provide a uniform wet mixture of the sucrose coated with the corn syrup;

discharging the wet mixture to a sieve means to break up lumps;

feeding the wet mixture to a drier to reduce the moisture to a predetermined lower moisture content;

feeding a resulting dry mixture exiting the drier to a screen separator where excess fines and oversize particles are separated; and

recovering correctly sized granules of sucrose bound together by corn syrup solids.

6. A process according to claim 5, wherein the corn syrup is employed in an amount within the range of from about 3 to 8% by weight, the solids content of the corn syrup solution is from about 55 to about 75% and the sucrose is employed in an amount within the range of from about 90 to 96% by weight.

7. A process according to claim 5, wherein the moisture is less than about 5% by weight upon discharge from the mixer.

8. A process according to claim 5, wherein the moisture is reduced to a level of less than about 3% by weight by the drier.

9. A process according to claim 5, wherein the sucrose has a grind size of about 6X or finer and the corn syrup solids content of the corn syrup solution is from about 59 to about 64% upon entering the mixer.

10. A process according to claim 5, wherein the sucrose has a grind size of about 6X or finer, the solids content of the corn syrup solution is from about 59 to about 64% upon entering the mixer, the corn syrup is employed in an amount within the range of from about 3 to 8% by weight, the sucrose is employed in an amount within the range of from about 90 to 96% by weight, the moisture is at a level to a level of less than about 5% by weight upon discharge from the mixer, and the moisture is reduced to a level of less than about 3% by weight in a fluidized bed drier.

11. A process for preparation of a compressed confection, comprising:
 - (a) preparing a granulated sugar ingredient by
 - feeding granulated sucrose and a solution of corn syrup to a screw-fed mixer wherein they are mixed to provide a uniform wet mixture of the sucrose coated with the corn syrup;
 - discharging the wet mixture to a sieve means to break up lumps;
 - and
 - recovering granules of sucrose bound together by corn syrup solids;
 - (b) mixing the granulated sugar ingredient with flavor; and
 - (c) compressing the granulated sugar ingredient and flavor to form a compressed candy.
12. A process according to claim 11, wherein the sucrose has a grind size of about 6X or finer, the corn syrup solids content of the corn syrup solution is from about 59 to about 64% upon entering the mixer, the corn syrup is employed in an amount within the range of from about 3 to 8% by weight, and the sucrose is employed in an amount within the range of from about 90 to 96% by weight.
13. A process according to claim 11, wherein the moisture is at a level of less than about 5% by weight upon discharge from the mixer.
14. A process according to claim 11, which further includes the steps of:
 - feeding the wet mixture to a fluidized bed drier to reduce the moisture content to a predetermined lower moisture content.
15. A process according to claim 14, which further includes the step of:
 - feeding a resulting dry mixture exiting the drier to a screen separator where excess fines and oversize particles are separated.

16. A process according to claim 15, wherein the solids content of the corn syrup solution is from about 55 to about 75%.
17. A process according to claim 11, wherein from 40 to 80% of the granules in the final product will pass through a 10 mesh screen and be retained on a 60 mesh screen..
18. A process according to claim 17, wherein the corn syrup is employed in an amount within the range of from about 3 to 8% by weight, the sucrose is employed in an amount within the range of from about 90 to 96% by weight and the moisture is at a level of less than about 5% by weight upon discharge from the mixer and the process includes the further steps:
 - feeding the wet mixture to a fluidized bed drier to reduce the moisture content to a predetermined lower moisture content; and,
 - feeding a resulting dry mixture exiting the drier to a screen separator where excess fines and oversize particles are separated.
19. A product prepared according to the process of claim 1.
20. A product prepared according to the process of claim 11.